

Sancerre Blanc 2022

La Merisière

The wines of La Merisière are rigorously selected at the property by Alain and Jérôme PABIOT.



Grape variety : Sauvignon Blanc

Terroirs : Clay-limestone (Caillottes...) and flint in the villages of Chavignol and Sury-en-Vaux. The age of the vines is 25 years on average.

Environment

For the respect of the environment, the vines are led in reasoned fight.

Winemaking

In stainless steel tanks, fermentation takes place slowly thanks to temperature regulation. Ageing on fine lees for three months, then the blending of wines from different terroirs give it complexity, balance and elegance.

Food-wine matches :

This white Sancerre can be served on its own. It is a delicious accompaniment to starters, seafood, fish and certain cheeses, especially goat cheese...

Service

Ready to drink, for the 5 years following the harvest.

Serve at around 12°C.

Sancerre Blanc « La Merisière » 2022

Beautiful light gold color. The nose opens elegantly on notes of citrus and ripe fruits...

Gourmet mouth, full with freshness, which expresses the olfactory aromas with a very pleasant finish.

SANCERRE LA MERISIERE - ROSE ET ROUGE

Made from Pinot noir, grapes are harvested in villages of Verdigny and Sury-en-Vaux. Destemming from harvest. Direct pressing for the rosés. Maceration of about two weeks for the reds. For the expression of fruity aromas, they are vinified in vats. Finally they are bottled at the property.

Sancerre Rosé is ideal with starters, fish, poultry, cheese... Serve it at 10-12°C.

Serve red Sancerre with charcuterie, meat in sauce, poultry, cheese... at 16°C.